

ham and cheese strata

RECIPE COURTESY OF SAMANTHA SENEVIRATNE

INGREDIENTS:

- 8 tablespoons (1 stick) unsalted butter, at room temperature, plus more for greasing
- 1 12-ounce loaf enriched bread, such as brioche or challah, sliced ¼-inch thick
- ¼ cup apricot jam
- 1 ¼ cup (3 ounces) Gruyere cheese, shredded
- 1 ¼ cup (3 ounces) sharp Cheddar cheese, shredded
- 8 ounces thinly sliced ham
- 6 large eggs
- 2 ½ cups whole milk
- ½ cup heavy cream
- ¼ cup thinly sliced chives
- 1 tablespoon Dijon mustard
- ½ teaspoon kosher salt
- Salad greens, for serving

ACTIVE TIME:

25 minutes

TOTAL TIME:

4 hours 35 minutes (includes chilling and cooling time)

EASE OF PREPARATION:

Easy

YIELD:

6 to 8 servings

INSTRUCTIONS

1. Butter a 2-quart baking dish. Lightly butter one side of each slice of bread, flip, and spread a thin layer of jam on the other side. Arrange some Gruyere, Cheddar, and ham on a slice of bread, then sandwich with another slice of bread, jam-side in. Repeat with the remaining bread, cheese, and ham, taking care to reserve a couple tablespoons of cheese. Cut each sandwich on the bias then shingle the sandwiches upright in the prepared dish, overlapping as necessary.
2. In a large bowl, whisk together the eggs, milk, cream, chives, mustard, and salt until well combined. Pour the milk mixture over the bread and press the bread gently to help it absorb the liquid. Wrap with plastic and refrigerate for 4 hours or up to overnight.
3. Preheat the oven to 350° F. Sprinkle the top of the strata with the reserved cheese. Bake until puffed, golden, and set in the center, 50 minutes to 1 hour. Let cool for 10 minutes.
4. To serve, cut and serve with salad greens.